

# Basilico's

*pasta e vino* SINCE 1999

## *Buon Giorno, Tutti A Tavola. Per La Festa Della Domenica*

*Sunday Brunch Menu Served from 11AM–2PM. Regular Menu Also Available.*

### *Per Cent'anni!*

#### **PINEAPPLE PROSECCO PUNCH**

BUBBLY PROSECCO WITH FRESH PINEAPPLE & ORANGE JUICE, GARNISHED WITH A PINEAPPLE WEDGE & A ROSEMARY SPRIG. **12**

#### **ITALIAN BLOODY MARY**

ITALIAN VODKA, WITH GARLIC SALT ON THE RIM, GARNISHED WITH A LIME, CELERY & A SKEWERED TINY HOMEMADE MEATBALL. **14**

#### **LIMONCELLO SPRITZ**

BUBBLY PROSECCO, LIMONCELLO & CLUB SODA, GARNISHED WITH A SLICE OF LEMON & FRESH MINT. **16**

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## *'Mangiare Bene La Mattina'*

#### **LUXARDO AMARETTO ITALIAN TOAST**

FRESH AMARETTO & CINNAMON DIPPED CIABATTA BREAD TOASTED, WITH AMARETTO BUTTER & SYRUP, TOPPED WITH SLICED ALMONDS, HOMEMADE CANNOLI CREAM, POWDERED SUGAR & LUXARDO ITALIAN CHERRIES. **17**

#### **ARTICHOKE FRITTATA**

THREE FRESH EGGS, ARTICHOKE, PARMESAN CHEESE, GARLIC, PARSLEY & EXTRA VIRGIN ITALIAN OLIVE OIL IN AN IRON SKILLET, SERVED WITH HOMESTYLE GARLIC, PARMESAN & PARSLEY POTATOES & A SIDE OF GARLIC TOAST. **19**

#### **POLENTA WITH SPICY ITALIAN SAUSAGE & EGGS**

CREAMY SOFT POLENTA, WITH HOMEMADE RED SAUCE, SPICY ITALIAN SAUSAGE & POACHED EGGS. SERVED WITH ITALIAN HOMESTYLE GARLIC, PARMESAN & PARSLEY POTATOES & A SIDE OF GARLIC TOAST. **21**

#### **ITALIAN RIBEYE STEAK AND EGGS**

OUR VERY POPULAR 20 OZ. ITALIAN SEASONED RIBEYE, WITH TWO EGGS ANY STYLE & SERVED WITH ITALIAN HOMESTYLE GARLIC, PARMESAN & PARSLEY POTATOES & A SIDE OF GARLIC TOAST. **35**

#### **EGGS da VINCI**

TWO POACHED EGGS ON TOASTED FRESH CIABATTA, WITH SAN DANIELE PROSCIUTTO, SAUTÉED BABY SPINACH & TOPPED WITH HOMEMADE PARMESAN OLANDESE AND PANCETTA. SERVED WITH ITALIAN HOMESTYLE GARLIC, PARMESAN & PARSLEY POTATOES. **22**

#### **EGGS MICHAELANGELO**

TWO POACHED EGGS ON TOASTED FRESH CIABATTA, WITH MARYLAND BLUE CRAB, SAUTÉED SHAVED BRUSSELS SPROUTS & TOPPED WITH HOMEMADE LEMON ALFREDO. SERVED WITH ITALIAN HOMESTYLE GARLIC, PARMESAN & PARSLEY POTATOES. **24**

#### **EGGS VIVALDI**

TWO POACHED EGGS ON TOASTED FRESH CIABATTA, WITH BAKED FRESH SALMON, ROASTED ASPARAGUS & TOPPED WITH HOMEMADE LEMON PESTO OLANDESE. SERVED WITH ITALIAN HOMESTYLE GARLIC, PARMESAN & PARSLEY POTATOES. **26**

SEE BACK FOR MORE MENU ITEMS

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## *Sunday Brunch. Specialty Appetizers*

### **PECORINO BRUSCHETTA**

CHOPPED ROMA TOMATOES, PECORINO ROMANO (ITALIAN SHEEP'S MILK CHEESE), FRESH GARLIC & BASIL, EXTRA VIRGIN ITALIAN OLIVE OIL, BALSAMIC VINEGAR, OVER TOASTED FRESH CIABATTA BREAD. **12**

### **PANCETTA CAESAR SALAD**

HOMEMADE CAESAR DRESSING, INCLUDING EGG, ANCHOVIES, GARLIC, PARMESAN CHEESE & EXTRA VIRGIN OLIVE OIL, TOPPED WITH PANCETTA & ITALIAN BREAD CRUMBS. **15**

### **CARPACCIO**

THINLY SLICED RAW FILLET MIGNON, TOPPED WITH EXTRA VIRGIN ITALIAN OLIVE OIL, SHAVED FRESH PARMESAN CHEESE, ARUGULA, CAPERS AND SALT AND PEPPER. **21**

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## *Sunday Brunch. Specialty Desserts*

### **LUXARDO ITALIAN CHERRY CANNOLI**

WITH HOMEMADE LUXARDO ITALIAN CHERRY CANNOLI CREAM. **13**

### **CAFFE SERVED WITH COMPLIMENTARY TIRAMISU BISCOTTI**

ANY COFFEE SERVED WITH SAVOIARDI COOKIES TOPPED WITH HOMEMADE TIRAMISU CREAM. **4-7**

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## *Fresh Fruit*

FRESH GRAPES, MELON, STRAWBERRIES AND ORANGES. **4**

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## *Fresh Juices*

FRESH SQUEEZED PINEAPPLE AND ORANGE JUICE. **6**